

DINNERLY



Feed-A-Crowd Tex-Mex Beef Rice:

Same Meal Price, Double the Portions!



35 minutes



2 Servings

Want more bang for your buck? Serve up double the portions with our new Feed A Crowd recipes. We've used the same amount of meat but added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.

WHAT WE SEND

- 300g jasmine rice
- 2 green capsicums
- 10g cumin and coriander spice blend
- beef mince
- 100g Greek-style yoghurt ⁷
- 400g diced tomatoes

WHAT YOU NEED

- 2 garlic cloves
- 2 tbs tomato paste
- 1 tbs soy sauce ⁶
- 1 tsp sugar
- 400ml boiling water
- 1 tbs olive oil

TOOLS

- large deep frypan with lid

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Soy (6), Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 490kcal, Fat 18.3g, Carbs 74.9g, Proteins 27.7g



1. Prep ingredients

Rinse the **rice** until the water runs clear. Cut the **capsicums** into 2cm chunks. Crush or finely chop **2 garlic cloves**. Put **half the cumin and coriander spice blend, 2 tbs tomato paste, 1 tbs soy sauce and 1 tsp sugar** in a heatproof jug, add **400ml boiling water** and stir to dissolve.



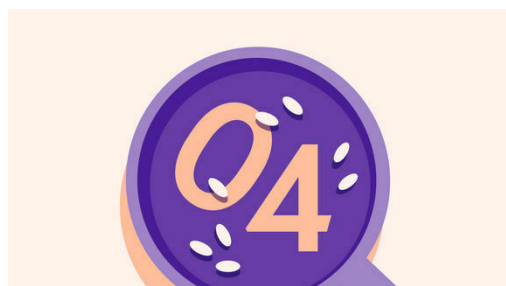
2. Brown beef

Heat **1 tbs olive oil** in a large deep frypan over medium-high heat (see Feed A Crowd). Cook the **capsicum**, stirring, for 3-4 mins until softened. Remove from the pan. Add the **beef mince** and **garlic** and cook, breaking up the lumps with a spoon, for 3-4 mins until browned.



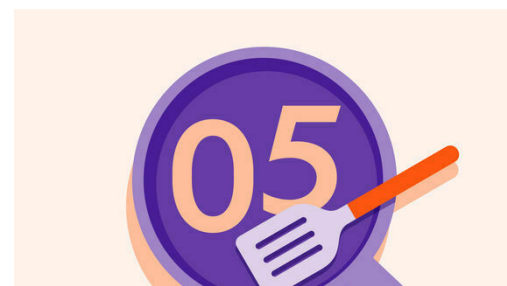
3. Toast rice

Add the **capsicum** and **remaining cumin and coriander spice blend** to the pan and cook, stirring, for 30 secs or until fragrant. Add the **rice** and cook, stirring, for 1 min or until the grains are well coated and lightly toasted.



4. Cook rice

Add the **stock** and **tomatoes** to the pan, stir to combine and bring to the boil. Reduce the heat to medium-low and cook, covered, stirring occasionally, for 15-18 mins until most of the liquid is absorbed and the rice is tender. Remove the pan from the heat and stand for 5 mins.



5. Serve up

Taste the **Tex-Mex beef rice**, then season with **salt and pepper**. Divide among bowls, drizzle with the **yoghurt** and enjoy!



6. Feed A Crowd

You'll need to go big here, so use the deepest frypan you've got, or a large saucepan or stockpot if you have one – but note that the cooking time may vary.